

April 22.

MORE FRESH MACKEREL AT NEW YORK

Six Small Lots Received From Netters Off the Virginia Coast.

A special to the Times from its New York correspondent, reports the arrival today at Fulton Market of six more small lots of fresh mackerel from the netters operating off the Virginia coast, and landing at Chincoteague, to ship to the New York dealers.

In the six lots were 564 mackerel. They were all large and weighed about four pounds each. Wilson & Barry had 120 fish, Eldred & Haley 45, Chesebro Brothers 150, Willis H. Rogers 50, Continental Fish Company 49 and D. B. Luce 150.

The netters are taking a few mackerel along the Virginia coast, and keeping the market moving with small

quantities. Yesterday morning the New York firms that handle the mackerel from the south, telegraphed their Boston agents that there were a few bloater mackerel for sale, and about 200 of the fish would be sent to Boston.

Just a year to the day from the time the first mackerel was taken in a trap at Cape Cod one showed up in the same way this year. Last year the first mackerel was found in a trap at Chatham, and sent to Boston on April 20. Wednesday in hauling the traps at Chatham for herring and shad, a large mackerel was found in one of them. The first mackerel taken in waters so far north is hailed with delight by the owners and crews of the small netters.

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SCH. HARRIET BEGINNING WELL

Has Stocked \$4000 in Two Trips Already Made.

The new sch. Harriet, Capt. Ralph Silva, has made a fine record. In 26 days she has been going, she has made two big trips, landing over 200,000 pounds of fresh fish, mostly codfish. On her first trip the fine stock of \$2175 was made, the crew sharing \$77, while on the second trip, which was landed this week she stocked \$1899, the crew sharing \$66.

Capt. Silva has made a fine debut and bids fair to make a big name for himself in a short time. Over \$4000 stock on two shack trips, made in 26 days, with the crew sharing over \$140 is certainly a record of which any skipper may well feel proud.

Portland Arrivals.

Sch. Marion Turner arrived Wednesday with what is believed to be the largest trip of fish ever brought into this port, she having on board more than 125,000 pounds of pollock, taken in the vicinity of Swan's Island.

About 30,000 pounds of the fish were purchased by the dealers on Commercial wharf, while the balance was sold to the Lord Brothers for splitting. The Turner is making quite a reputation for big trips, having been in a short time since with a fare of over 90,000 pounds.

Other arrivals were steamer Carrie and Mildred and Bessie M. Dugan and sch. Albert W. Black.

Commercial wharf presented a busy appearance yesterday forenoon, with two big fishing schooners, the Selma and Catherine Burke tied up there, and their crews landing an aggregate of 60,000 pounds of halibut and 25,000 pounds of salt codfish. Sch. Catherine Burke brought in 36,000 pounds of halibut and 7000 pounds of salt cod, while the Selma had 24,000 pounds of halibut and 18,000 pounds of salt cod. The fares were readily purchased by the local dealers and the vessels each received seven and one-half cents per pound for the halibut right through.

Sch. Catherine Burke secured her fare on the Bank Quereau and had been out about seventeen days, while the Selma fished on Georges and was out about two weeks. Both masters report fine weather on the banks lately with extra good fishing, as their fares show. The halibut landed here today were handsome specimens of the white and gray variety and ranged in weight from 50 to 300 pounds.

This is the third trip of sch. Catherine Burke to Portland since the opening of the halibut season last January and the fourth trip of the Selma in the same period.

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Will Join the Flitched Halibut Fleet.

Sch. Albert Flygore is fitting sch. Oregon for a flitched halibut trip.

Sch. Jennie B. Hodgdon, Capt. Charles Flygore, will now haul out of Georges handlining and will fit for flitched halibuting.

Sch. Grayling will fit for flitched halibuting under command of Capt. Axel Laager. She took salt yesterday.

Fishing Fleet Movements.

Sch. S. P. Willard was at La Have, N. S., Tuesday.

Sch. Norma was at Liverpool, N. S., Tuesday and cleared.

Sch. Theodore Roosevelt was at Canso, N. S., Tuesday, from the Peak and cleared for the Magdalen Islands for bait. She hailed for 125,000 pounds of salt cod.

Will Try Cod Shacking.

Capt. Robertson Giffin will now fit sch. Conqueror for a Cape North cod shacking trip.

Sch. Raymah, Capt. Felix Hogan, will now fit for a Cape North cod shacking trip.

Seeking Bait.

Sch. Dictator was at Edgartown Wednesday for bait.

Schs. Juno and Senator Saulsbury baited at Edgartown Wednesday and sailed.

On the Railways.

Sch. Pauline is on the Rocky Neck railways.

Schs. Mary F. Curtis and Mary C. Santos are on Burnham's railways.

Will Continue in Fresh Halibut Fishery.

Sch. Massachusetts, Capt. John J. Carroll, will not go flitched halibuting this season but will keep on fresh halibuting.

For Fresh Fishing.

Sch. Hortense has been thoroughly overhauled and made ready for the summer season and Capt. Frank Viator will fit her for fresh fishing.

Stocked \$1739 on Halibut Trip.

Sch. Agnes, Capt. Ernest Engstrom, stocked \$1739.49 as the result of her recent 19 days' halibut trip to Georges, the crew sharing \$43.26.

Sch. Pauline Stocked \$1800.

Sch. Pauline, Capt. Nils Larsen, stocked \$1800 as the result of her recent Georges handline codfishing trip.

Fitting for Dory Handlining.

Capt. Richard Wadding will now fit sch. Atalanta for dory handlining.

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Will Change to Seining.

Sch. Pontiac, Capt. Enos Nickerson, will now give up fresh fishing and after hauling out and painting up, will fit for south seining.

Sch. Terra Nova, Capt. John Hickey, will now shift over from haddocking to south mackerel seining and will fit out after going on the ways.

Halibut Sale at Portland.

The fresh halibut fare of schs. Selma and Catherine Burke, at Portland yesterday, sold for 7 1-2 cents per pound right through for white and gray.

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QUIET ALONG WATER FRONT.

Arrivals and Sailings Both Few in Number.

It's a dull fish day and along the whole water front there is little moving this morning. Arrivals are scarce and sailings are practically nil.

Sch. Jennie B. Hodgdon is in from a Georges handline trip with a small catch, 10,000 pounds of salt cod.

The steam netters Quoddy and Nomad had small fresh haddock fares yesterday afternoon and during the night sch. Mineola brought in 6000 pounds of pollock.

The arrivals and receipts in detail are:

Today's Arrivals and Receipts.

Sch. Jennie B. Hodgdon, Georges, 10,000 lbs. salt cod.

Sch. Mineola, shore, 6000 lbs. pollock.

Steamer Quoddy, shore, 4000 lbs. fresh haddock.

Steamer Nomad, shore, 3000 lbs. fresh haddock.

Sch. Selma, via Portland.

Sch. Catherine Burke, via Portland.

Sch. Reliance, shore.

Sch. Little Fannie, shore.

Vessels Sailed.

Sch. Hockomock, south mackerel netting.

Sch. Edith Silveira, shore.

Steamer Quoddy, shore.

Steamer Nomad, shore.

Sch. Niagara, halibuting.

Sch. Nickerson, mackerel netting.

Today's Fish Market.

Bank halibut, 8 cts. per lb. for white and 5 3-4 cts. for gray.

Georges halibut, 8 cts. per lb. for white and 6 cts. per lb. for gray.

Large halibut cod, \$3 per cwt.; medium cod, \$2.75; snappers, \$1.50.

Trawl salt Georges cod, large, \$3.50; mediums, \$3.

Large salt handline Georges cod, \$3.50; mediums, \$3.00.

Trawl bank cod, large, \$3 per cwt.; medium, \$2.75; snappers, \$1.50.

Salt cusk, large, \$2.50 per cwt.; medium, \$2; snappers, \$1.

Salt pollock, \$1.25 per cwt.; salt haddock, \$1.25; salt hake, \$1.25.

Splitting prices for fresh fish, Western cod, large \$2 per cwt.; medium do., \$1.65; Eastern cod, large, \$1.60; medium cod, \$1.40; cusk, \$1.60 for large, \$1.20 for medium and 50c for snappers; haddock, 80 cts.; hake, 90 cts.; pollock, round, 65 cts.; dressed, 70 cts.

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From the Pollock Fleet.

The local pollock fleet was out yesterday but did not strike very heavy fishing off here, only two or three crafts getting hauls and these were small.

There has been some pollocking on the Maine coast this month, for in the past 30 days the boats and steamers have landed 1,000,000 pounds of these fish at Vinalhaven.

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Halibut Stocks.

Sch. Catherine Burke, Capt. Augustus G. Hall, stocked \$2780 on her recent quick halibut trip, the crew of 22 men sharing \$54 each.

Sch. Selma, Capt. Charles Colson, stocked \$2431 on her two weeks' halibut trip, the crew sharing \$67.68 clear.

Bankers Spoken.

Capt. Augustus G. Hall of sch. Catherine Burke reports speaking schs. Yakima and Marjle Turner on Quero Bank.

Capt. Daniel McDonald of sch. Mooween reports speaking sch. Yakima on Quero Bank.

Will Land Fares at Portland.

The steam netter Quoddy, which has been fishing off here since last fall, and making this port her base of operations, will now go to the Maine coast and land her fares at Portland. The steamer Nomad will stay here and engage in pollock seining.

Sch. Pontiac Stocked \$2080.

Sch. Pontiac, Capt. Enos Nickerson, stocked \$2080 as the result of her recent shacking trip to the Cape Shore grounds, the crew sharing \$72.

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TWO COMMON SPECIES OF DOGFISH.

ANTIPATHY AGAINST USE OF FLESH AS FOOD HARD TO OVERCOME.

From time to time there appears a scientific treatise on the value of dogfish as food. These show that a great economic loss is sustained by this country in not using the flesh of the dogfish on the tables of the people.

There are, however, various difficulties in the way of utilizing the dogfish. First of all, fishermen despise them. He is the marine pest, the wolf among other fishes, the dog of the deep. No New England fisherman can haul up a dogfish without his gorge rising against it with his anger. The dogfish is his natural enemy. Therefore, in no fishing community will catching dogfish become popular, even though the catch may put the enemy out of the way.

Another reason why the "dog" is hard to commercialize is that he is uncertain in his goings and comings. A Nova Scotia factory that was started to can dogfish had an abundant supply for a time, but found after a season or two that the fish skipped their part of the coast entirely. The factory therefore had to be shut down.

One of the officials of the marine biological laboratory at Woods Hole, Mass., who has studied the dogfish as an article of food, has this to say about it:

There Are Two Common Species on This Coast.

the smooth and the horned. The smooth dogfish is a most destructive enemy of the lobster. The horned dogfish in summer has its range north of Cape Cod, where it is exceedingly abundant, and during the season plays havoc with herring, mackerel and other fish.

This species, although it has a general relation to the smooth dogfish, is easily distinguished by two horns, one lying in front of each dorsal fin.

The habits, composition and food properties of the two species are very different. The smooth dogfish is a bottom feeder, preying almost entirely on crabs, lobsters and other crustaceans. It doesn't run in schools, as does the horned dogfish, which goes in enormous numbers.

The flesh of the smooth dogfish is free from oil, resembling most closely that of the cod. The horned dogfish, on the other hand, contains a large percentage of oil, and in this respect most closely resembles the salmon. There is good testimony that the flesh of the smooth dogfish is just as good as that of flounder, halibut or other standard bottom fish.

In cases where it has been served to persons who did not know what they were eating, it was highly praised.

Flesh of Horned Dogfish Declared Palatable.

On the flesh of the horned dogfish the commissioners on fisheries and game of Massachusetts have personally reported, praising its palatability, lack of odor or "strength," and good consistency when cooked or canned. They say it closely resembles halibut.

The horned dogfish has in recent years been exploited in England as a valuable cheap food. A writer in a London paper states that the Plymouth council engaged an expert cook to prepare dogfish for the table with and without sauce, and that the published opinions of those who partook were excellent as to the color, flavor and firmness of the food. Both species are nutritious and boneless and are therefore a safe food for both the young and the aged.

The dogfish are not only palatable in the fresh condition, but are as good as many other fish when preserved by the standard methods. The horned dogfish, being in composition most like the salmon, is best adapted for canning and is considered as good as the medium grades of salmon.

An establishment at Halifax has been canning large quantities and putting them on the market labeled "ocean whitefish." A firm at Charlottetown, P. E. I., has been successful in selling the canned article as "sea bass."

Smooth Dogfish Can Be Salted and Dried Like Cod.

The smooth dogfish found south of Cape Cod is preserved best by salting and drying according to the same method employed for preparing dry salt cod. The product very much resembles cod, but has the advantage of being boneless. Creamed salt dogfish has been served in the mess hall of the Marine biological laboratory to a score or more of persons. They all reported that they could detect little or no difference between it and the ordinary salt codfish.

The flesh of the dogfish is apparently just as digestible as that of other fishes, is palatable, nutritious and easily preserved. The fish are so abundant and easily obtained that they are ridiculously cheap. But prejudice is barring this wholesome food from our menus. People seem more willing to starve than to eat this fish, just because it bears the name "dog." The problem now is how to put the fish on the market without an offensive label and at the same time meet the spirit and letter of our pure-food law.

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CODFISH ON QUERO BANK.

Capt. McDonald Thinks School Is Just Striking.

Capt. Daniel McDonald of the halibut fishing sch. Mooween, which is at this port today, taking out her salt fish, brings an interesting report regarding codfish on Quero Bank. According as he sees it, the codfish schools are just striking on the bank and seem to be spread out all over it.

Capt. McDonald says that several places on the bank he struck fine cod-fishing, and way out on the eastern edge also found them there. As he was looking for halibut, he did not stay long on the cod spot. On the bank was a big fleet of 70 sail of French and Portuguese vessels, the largest fleet of these craft he ever saw on the bank so early in the season. There were no French beam trawlers yet on the ground. This big fleet was spread out all the way from the eastern to the western edge of the bank. All were anchored and appeared to be finding fish.

Off Sable Island, he sighted sch. Maxine Elliott and another Gloucester dory handliner at anchor and on the Peak were several salt bankers anchored, and several shackers jogging about.

Whenever he made a set he got codfish, and it seemed to him that the fish were striking on all over the banks, as they did last year.

FOUND SILVER FORK IN NET.

Steamer Carrie and Mildred Had Queer Find off Portland.

It is rather worth while to haul up silverware in your nets when you are fishing, provided of course, there is enough silverware. Capt. McLean of the fishing steamer Carrie and Mildred made a find Sunday of this kind, but there was only one piece of silver so the catch will not cause much excitement along the coast.

The Carrie and Mildred was seining in 30 fathoms of water not far from the Cape Elizabeth lightship. In one of the hauls, in addition to securing a good quantity of fish, a silver fork was found. The article of tableware was somewhat corroded, but the words "City of Rockland" could be distinctly made out on the handle. The City of Rockland is one of the steamers of the Eastern Steamship Company on the Kennebec division. She has not been in the vicinity where the fork was found for a long time. How the silver fork got where it is is somewhat of a mystery. It is supposed that it fell into a barrel of waste and when the waste was dumped overboard in the Kennebec, the fork went with it. Give the strong tides of the Kennebec time enough and they will carry articles quite a distance. This is probably the way the article of silverware came near the lightship. It is not supposed that a fish caught it when it fell overboard, carried it there and then disgorged it as was the case of Jonah and the whale.

QUIET CLOSING OF FISH WEEK.

Trips Few and Far Between This Morning.

The fish week has a quiet closing here today. This morning there were no vessels in from off shore with fares, indeed trips of any kind were few and far between. The pollock fleet have all gone out and are hoping to be able to get in a day's work on the schools in spite of the fact that the wind is to the eastward outside.

Sch. Mooween, which landed her fare of fresh halibut at Boston yesterday, came here during the night with 10,000 pounds of salt cod for George Perkins & Son.

Sch. Marjie Smith struck pollock yesterday and came in this morning with 35,000 pounds, while steamer Joppaite had 1800 pounds.

The arrivals and receipts in detail are:

Today's Arrivals and Receipts.

Sch. Mooween, via Boston, 10,000 lbs. salt cod.

Sch. Margie Smith, shore, 35,000 lbs. pollock.

Steamer Joppaite, shore, 1800 lbs. pollock.

Sch. Selma, via Portland.

Sch. Catherine Burke, via Boston.

Sch. Emily Cooney, via Boston.

Vessels Sailed.

Sch. Susan and Mary, Cape North, shacking.

Sch. Harriet, shacking.

Sch. Mary B. Greer, shacking.

Sch. Fannie E. Prescott, south seining.

Sch. N. A. Rowe, south mackerel netting.

Sch. Constellation, south seining.

Sch. Senator, halibuting.

Sch. Thomas A. Cromwell, Cape North, salt shacking.

Sch. Onato, Cape North, salt shacking.

Today's Fish Market.

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Large halibut cod, \$3 per cwt.; medium cod, \$2.75; snappers, \$1.50.

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Salt pollock, \$1.25 per cwt.; salt haddock, \$1.25; salt hake, \$1.25.

Splitting prices for fresh fish, Western cod, large \$2 per cwt.; medium do., \$1.65; Eastern cod, large, \$1.60; medium cod, \$1.40; cusk, \$1.60 for large, \$1.20 for medium and 50c for snappers; haddock, 80 cts.; hake, 90 cts.; pollock, round, 65 cts.; dressed, 70 cts.

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STOCKED \$1640 IN EIGHT DAYS.

Crew of Sch. Mary B. Greer Have Shared \$700 This Winter.

Sch. Mary B. Greer, Capt. Matthew Greer, stocked \$1640 as the result of her recent eight days fresh fishing trip, the crew sharing \$60 clear. Capt. Greer has made a big record since he took command of this craft on her maiden trip, and is one of the leading skippers of the market fleet. Since he started in tending the market last fall his crew have made the splendid share of \$700 clear per man.

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Halibut Sale at Boston.

The fare of halibut of sch. Mooween, landed at Boston yesterday, sold at 7 3-4 cents per pound for white and 5 3-4 cents for gray.

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NO MACKEREL CATCHES REPORTED.

Skippers and Owners Becoming Anxious Over the Situation.

Still no word of mackerel catches by the southern seiners. Something has got to come soon or the situation, already tense, will become almost unbearable, not only to the skippers and crews aboard, but to vessel owners and general public here ashore. To know that there is a lot of fish going, to see them and be unable to catch them is nothing short of what Sherman said war is, to the average mackerel skipper and fisherman. In fisherman parlance they must be "fit to be tied" just about now.

Something will break soon, somebody will get fish before long and then, stand from under. Everything will look rosy again; the long, hard drag of the early weeks out south, with nothing going on but expenses, will be all forgotten for the time and everybody will be looking forward eagerly; sanguine of more fares to follow. Mackerel enthusiasm is incapable of description. One has to have it to fully realize what it really is.

At New York today are four more small lots of large fresh mackerel from the little Chincoteague netters, sent up from that port by express to Fulton market. D. B. Luce has 225 fish, Willis H. Rogers 100, Chesebro Bros. 400, and the New York Fish Company 100. The fish are selling at 60 cents each.

There are some mackerel in the Boston market which were taken by netters near Chincoteague, Va., but there is little demand for them. The fish are large and in the trade are called bloaters and weigh between

three and four pounds each. The price asked for them is high, but for fancy fish and in the early season they are not dear, although they cost too much to have a quick sale in the market.

Shad are more plenty, and the price is reasonable, although higher than a fortnight ago. In fact, the jack shad are selling today for just twice what was asked for them when a sudden receipt of a very large quantity from the south choked the New York market two weeks ago.

The mackerel trap to be set at Cranberry Head, Yarmouth County, N. S., this year, will have poles 65 feet long and 30 fathoms of leader.

A. S. Swim, and others will set a fish trap at Johns Island this spring. Capt. W. H. Swim of Barrington Passage will be manager. He is preparing for an early start. That place was once the boss berth for mackerel.

Fishermen resident on the shores of Halifax harbor sold their catches of fat fall mackerel to the local buyers for four cents each. The market price was 15 cents—something too much of a margin.

Fresh Mackerel Catch.

The following table gives the catch of fresh mackerel to April 22:

1910, 56 barrels.
1909, 16 barrels.
1908, 1906 barrels.
1907, 4223 barrels.
1906, 3639 barrels.
1905, 61 barrels.

Salt Mackerel Imports.

The imports of salt mackerel at Boston to date, of the catch of 1909, are 33,139 barrels, against 43,435 barrels to date last year of the 1908.

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AGREED UPON SOUTH BOSTON SITE.

Boston Fish Dealers Accept Terms of State For New Market.

At a meeting of the Boston fish dealers yesterday morning it was decided to accept terms offered by the Commonwealth of Massachusetts for a lease either of the Commonwealth pier, in South Boston, or a new pier to be built 300 feet to the east of it, for the relocation of the fish mart. T wharf, which for so many years has been the centre of the fish industry, and the second largest fish mart in the world, will be vacated, according to present plans, in the fall of 1913. The lease of the wharf held by the fish dealers runs out on April 1, 1914.

Yesterday morning's meeting followed conferences which have been held the last two weeks between the location committee of the fish men, the governor and the harbor and land commissioners. It was the desire of the fish men to have a lease running 40 years, but the governor was not willing to grant one for such an ex-

tended period, and the terms finally accepted were for a lease for 15 years, with the right of renewal for an additional 15 years. The details have not been worked out yet, but the dealers agreed, for one thing, to pay a higher rental to the commonwealth than they had figured.

To have the new fish mart ready for occupancy in the fall of 1913, upon the elaborate plans which already have been outlined, means that the arrangements between the dealers and the commonwealth will have to be settled speedily and the work begun as soon as possible. The dealers expect to lay out \$500,000 on buildings of concrete, brick or other substantial material, with the most modern system of sanitation and conveniences. The commonwealth on its part will furnish a pier property surface and with proper street connections.

At present the property to be utilized for the fish mart is not taxable, but when the lease goes into operation it will be taxable, which means an income to the state and city together of a sum in excess of \$50,000.

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Novel Method of Preserving Meat and Fish.

"Popular Mechanics" shows an ingenious French method of preserving fish or meats for periods as long as eight or 10 days without ice, yet the food is kept absolutely fresh. The requirements for making the preserver are simple, consisting of a wooden tub, or half cask, a straight stick or broom handle, a cross piece of wood for it, a glass bell, brimstone, sulphur and water.

The tub is filled two-thirds full of water, and the articles to be preserved are hooked to the cross-piece of the broom handle. On top of the water near the center stick are placed two ordinary pill boxes, each containing a little powdered sulphur. This is

lighted and over all is placed the glass bell, the lower edge of which rests under water on bricks or other objects placed on the bottom of the tub. The sulphuric acid given off absorbs the oxygen in the air under the bell-glass, and then dissolves itself in the water. It is claimed that when the meat or fish is removed several days later, as fresh as when placed in the preserver, there is no smell of sulphur or brimstone whatever.

TWO TRIPS AT T WHARF.

Smallest Fish Receipts For Many a Day at Boston.

Next door to nothing is about the size of the fish receipts at Boston today. One shore boat has 3200 pounds of cod and haddock and a pollock seiner has 23,000 pounds of pollock, and that's all T dock has this morning.

Prices are good, the cod and haddock bringing \$4 and the pollock \$1.50.

For the week ending April 22, 2,095,400 pounds of fresh fish were landed at Boston by 65 vessels, against 123 arrivals with 2,073,700 pounds for the corresponding week last year.

The arrivals and receipts in detail are:

Boston Arrivals.

Sch. Hattie F. Knowlton, 2000 haddock, 1200 cod.

Sch. Reliance, 23,000 pollock.

Haddock and cod, \$4 per cwt.; pollock, \$1.50.

SARDINE FACTORIES WILL MOVE.

Eastport Packers Think They Will Follow Herring Westward.

W. W. Holmes, one of the big Eastport sardine packers in speaking recently of securing sites for sardine factories in the vicinity of Portland said:

"It is true that the herring are fast coming westward from Eastport and last season I bought ten thousand barrels of herring caught in the crude weirs at the mouth of the Kennebec and the Royal rivers, at Yarmouth, while the greater part of the pack put up by the large firms down East also came from the western waters.

"The reason for this is obvious," continued Mr. Holmes. "Consider the fact that a dozen or more large down east firms are using one hundred hogsheds or five hundred barrels daily, and what with the seining and the endeavors of the big packers to put up as large a rack as possible each year fearing for the scarcity of fish the next season, it is little wonder that fish are scarce down east.

"The smoked herring industry is now a close rival of the sardine and I shall run my factory practically all the year, with sardines in their season and the smoked fish department in the fall and through the winter. Last week we skinned fifteen tons of herring at my Eastport factory for the smoke house and last year we put up three hundred tons of smoked herring.

"Chicago is our best market, the goods going into the North and West where the Maine smoked herring has supremacy. We formerly didn't know what to do with our idle plants in Eastport, after the regular sardine season closed, but the smoked herring industry solved the problem and now about all the factories are engaged in the latter branch of the fish business with good profit.

"Within a year I look for the establishment of hundreds of fish weirs off Cumberland county shores and down the Kennebec river way. Comfortable fortunes have been made in the past by weir owners in Washington county, and till the steamers of the big packing firms began seining fish, these weirs were veritable gold mines, at times, and some weir owners around Jonesport are known to have stocked \$10,000 in a year from their weirs.

"I look for other packing concerns to abandon Eastport and vicinity in the near future for the western coast section," concluded Mr. Holmes, "for business reasons. The packers each year suffer from the exorbitant demands of the down east weir owners for fish especially early in the season when the factories start up about April 15. With abundance of herring in the western coast waters, as has been the experience the past few years, this obstacle to success in packing sardines will be removed for a time, at least."

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Portland Fish Notes.

Steam was up Thursday at the new sardine factory at South Portland, but the run of herring thus far has been very disappointing.

Arrived Thursday; steamer Carrie and Mildred, with 5000 lbs. fish.

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IMPOSE TARIFF ON NET WEIGHT.

Important Decision Affecting the Fish Trade.

Judge Colt in the United States circuit court yesterday decided in the case of Lincoln, Willey & Co., and other fish dealers against the United States, that the net weight of imported fish was the dutiable weight under the tariff act of 1897.

The decision is of importance to the fish trade, for it follows the custom in the trade of making allowances in the sale of bulk fish for salt, scales and dirt. The decision was made in connection with the importation of salted herring from Canada. The government assessed a duty of one-half cent a pound on the gross weight of the fish, which included the salt in which it was packed and the scales and dirt. The board of appraisers upheld the government.

The importers claimed that the net weight of the fish was a test, for in the trade bulk herring is sold at 228 pounds to the barrel and paid for on the basis of 200 pounds, the 28 pounds being deducted on account of shrinkage due to salt, scales and dirt.

The court holds that inasmuch as the custom is established that 28 pounds out of every 228 never entered into the marketable weight in the trade, the tariff should be imposed only upon the net weight, reversing the decision of the appraisers.

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Price of Pacific Halibut Drops.

The price of halibut on the Pacific coast, which for some time has been ruling unusually high, has suddenly taken a drop and quotations have been cut in half. This has been brought about by the coming of better weather on the banks and a more plentiful supply of fish, and also because the catch on the Atlantic, being greater this winter than for several years, has taken the winter tenseness from the Boston and New York markets.

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Herring Plenty at Magdalen Islands.

Recent North Sydney, C. B., advices say:

A telegram received from the Magdalen Islands announces the fact that herring are very plentiful. Spring herring have struck in also at North Sydney and local fishermen are daily making large hauls. During the past few days four American fishing vessels have come in port for bait.

A letter to the Dominion fisheries intelligence bureau reports that herring have struck in off Panmure Island and at Cardigan bay, P. E. I. Two barrels per net reported on Monday, with good fishing Tuesday in the rivers. Two bankers that called at Georgetown on the 11th and 13th were not successful in obtaining bait and proceeded to the Magdalen Islands, the gulf being full of ice.

Portland Fish Notes.

Pollock arrivals were numerous Friday, but not very large. The gasoline fisherman Bessie Dugan had 15,000 pounds, the Alice G., 7000 and the Nellie York, 10,000.

The clam business is dull. It was good all the winter, unusually good in fact, for the clam diggers made with little trouble from the ice and frozen flats. However, a boom is expected about the last of May, when the summer hotels begin to open. There is always a demand for the bivalves at that time and the Portland dealers are looking forward to a busy season.

Trawl Salt Bank Fleet Catches.

Sch. Arethusa of the trawl salt bank cod fleet, which was at North Sydney, C. B., recently and secured bait and supplies, hauled for 250,000 pounds of salt cod. Sch. Smuggler, which was there in company with the Arethusa, had 130,000 pounds and sch. Hazel R. Hines, which put in there for bait a day later, hauled for 100,000 pounds.

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NETTER LANDS FIRST FRESH MACKEREL AT NEW YORK.

Sch. Bernie and Bessie at Fulton Dock With 100 Fish This Forenoon.

Other Netters Land Fish at Delaware Breakwater and Chincoteague.

Ahead of any of the mackerel seiners, the first mackerel netter has arrived at Fulton Market, New York, with the first fresh mackerel landed at that port this season. There have been occasions when the netters have landed the first catches of the season at other ports and shipped them to New York, but this is the first time in the history of the southern mackerel fishery when the first mackerel arrival of the season at Fulton Market, direct from the fishing ground, with a fare, has been a netter. The seiners have always monopolized this honor hitherto.

The craft to bear off this signal honor is the Portland mackerel netting sch. Bernie and Bessie, Capt. Frank McIntire. She came up to Fulton dock about 9.30 o'clock this forenoon, and her arrival caused plenty of excitement, not only on account of her bringing the first fare there, but because her coming in also meant the settlement of many wagers which are made at Fulton Market every season as to the date of the first arrival there.

Capt. McIntire did not have many fish. He hauled his catch for just 100 large bloaters, and they were sold to Chesebro Brothers.

The captain reports getting his fare Saturday, 50 miles off Barnegat

Other Netters Land Fish at Southern Ports.

Sch. Bernie and Bessie is not the only netter to bring in fish, for there are two netters at Lewes, Delaware Breakwater, and one at Chincoteague, all shipping to New York, and beside these, the little set netters of Chincoteague sent up four lots to Fulton Market, containing 875 fish in all, and they are all large.

The netters at the Breakwater and shipping are sch. Lafayette, Capt. George Peeples, of this port, with two barrels of large fresh mackerel and sch. Mabel Bryson, Capt. Joseph Sampson, with the same amount. At Chincoteague is a New York netter, sch. Clifton, Capt. Augustus Anderson, with 250 large fresh mackerel. The Mabel Bryson shipped to Chesebro Brothers, the Lafayette to Wilson & Barry, and the Clifton to Wallace & Keeney.

The small lots of the Chincoteague set netters were shipped as follows: Galilee Fish Company 70, B. B. Luce 150, Fulton Fish Company 150, New York Fish Company 25, W. Robbins 60, Chesebro Bros. 350, Wilson & Barry 70.

The catches of sch. Mabel Bryson and Lafayette were taken Saturday 35 miles southeast from Fenwick's Island.

Saturday morning a mackerel was received from Cape Cod, the second one so far this season. The first fish was a big one, but the second was a "tinker."

April 25.

SECOND STEAM TRAWLER COMING

Contract Made For New Craft to Cost \$60,000.

A second steam otter trawler is to be added to the Boston fleet of fishing vessels, and the contract to construct the vessel has been awarded the Fore River Shipbuilding Company at Quincy, the vessel to be delivered ready for service in about six months.

When the Spray, modelled after trawlers much in vogue at Grimsby, Eng., was launched in 1906 at Quincy, T wharf was not altogether satisfied that the innovation would prove a pecuniary success. The Bay State Fishing Company, sponsors for the Spray, asserted that the venture was in the nature of an experiment, and the company, which is now building the second trawler, declares the Spray is making good, and the type is destined to be a money-winner.

For a year or more the Spray, under charge of Capt. Michael Green, has proved remunerative, the report to shareholders showing that she has earned money. Before Capt. Green was placed in command, the vessel was not wholly a source of revenue. Recently, however, Capt. Green has brought in heavy fares. On April 19, for example, he landed 130,000 pounds of fish at T wharf, the catch having been made in five days.

The new vessel will be 117 feet on the waterline, or about 10 feet shorter than her predecessor. She will have a triple-expansion engine of 450 indicated horsepower and a Scotch boiler, the power plant being identical

with that of the Spray. The vessel will differ somewhat in model from the Spray, suggestions made by Capt. Green and others who have watched the performance of that vessel at sea being incorporated in the design. No changes in gear or method of operating the trawl will be made, so that machinery and nets may be interchangeable.

More speed is looked for in the new steamer than in the original craft. She will cost in the vicinity of \$60,000 when ready for sea, and command of her will be given Capt. Green of the Spray. The crew, as in the case of the Spray, will number 19 all told.

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Fishermen Waiting for Bait.

The fishermen are having trouble in getting fresh bait, and Saturday afternoon there were 20 sail of fishermen held up at Provincetown waiting for bait. Herring and sand eels are scarce, and some of the captains took on frozen bait rather than hold their vessels in port longer.

Bank Halibut Sale.

Bank halibut sold here this morning at 8 1-2 cents per pound for white and 6 3-4 cents for gray.

The fare of sch. Yakima sold to the American Halibut Company and that of sch. Corona to the New England Fish Company.

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French Fishing Fleet at North Sydney, C. B.

The first arrival of the French fishing fleet this season at North Sydney, C. B., was the appearance of three schooners, direct from St. Pierre, in the stream early Monday morning. All the vessels were for bait, ice and small supplies. As a result of the scarcity of herring at other ports, the North Sydney fishermen are reaping a good harvest.